

5.6.7 HAPPY HOUR

5pm-7pm

RAW GF **LOCAL OYSTERS**

cocktail sauce, Beach Plum mignonette 1 each

CHICKPEA HUMMUS

tomato, cucumber, pita bread 5

GF **ROASTED BROCCOLI**

curry vinaigrette, bacon, jalapeño aioli 6

CHEDDAR STUFFED PORK POLPATINI

fennel puree, pickled radish 7

BACON WRAPPED DATES

*arugula, bleu cheese, walnuts,
port wine reduction* 9

RAW GF **KEY WEST OYSTERS**

*mango, apple, cucumber, jicama, ginger, wasabi
tobiko, crème fraîche* 16

RED & WHITE WINE

La Ferme De Gicon Côtes Du Rhône 7

BARTENDER'S CHOICE BEER 5